MARKET NEWS

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MERIEUX NUTRISCIENCES(CHINA)

BETTER FOOD. BETTER HEALTH. BETTER WORLD.

CONTENTS

Focus on China

All aquatic imports from Japan suspended

China has suspended imports of all aquatic products originating in Japan, and will closely track and assess the impacts of Japan's act of dumping radioactive water into the ocean, in order to safeguard its national interests and public health.

The suspension took effect on Thursday, when Japan started releasing contaminated water from the Fukushima Daiichi Nuclear Power Plant into the Pacific Ocean, according to the General Administration of Customs.

Customs authorities are deeply concerned about the radioactive risks posed by the discharge to Japanese aquatic products being exported to China, the GAC said in a statement.

Hotpot chain apologizes for pork and duck meat in 'mutton rolls'

A 2015 research paper by a Ukrainian agricultural research institution published in the scientific journal Reports of Morphology recently gained traction on Chinese social media. It said that feeding pigs genetically modified soybeans was found to lead to decreased fertility.

Zhangliang Spicy Hotpot, a renowned spicy hotpot chain in China, has apologized and vowed to take more measures after it was revealed that some of its "mutton rolls" actually contained pork and duck meat in one of its restaurants.

The incident came to light on Thursday, when a Douyin user nicknamed Hou Da Wan posted a video claiming that he bought three boxes of mutton rolls weighing about 500 grams in a chain store in Sanhe city, Hebei province, for a total of 54 yuan ($7.5).

However, after being tested by a local testing agency, it turned out that the mutton rolls actually contained pork and duck meat, despite the employees of the chain store claiming that the rolls were from the supplier designated by the food chain itself and were 100 percent mutton.

This revelation caused quite a stir on social media, with many people questioning the food safety of Zhangliang Spicy Hotpot and accusing the company of fraud.

In response to the backlash, Zhangliang Spicy Hotpot issued an announcement on Friday, admitting that the mutton rolls in question were purchased by the franchise store in Sanhe city from a private supplier, not through the designated mutton supplier of the brand.

The announcement also said that the franchise store had violated certain regulations by purchasing ingredients from unauthorized suppliers, and that it would be punished accordingly.

On Monday, Zhangliang Spicy Hotpot issued a second announcement, providing more details about the incident.

The announcement said that the franchise store in Sanhe city had purchased a total of 10 kilograms of mutton rolls in three separate batches last month, at a

wholesale price of 50 yuan per kilogram.

However, after examination, it was determined that the mutton rolls contained pork and duck meat.

The announcement said that the store in question had purchased the ingredients at market price, genuinely believing they were purchasing authentic lamb rolls. There was no intention to deceive customers.

Nevertheless, in order to rectify the situation, the store has removed all the ingredients that they bought in private from the shelves. Even though the franchise qualification has been retained, their security deposit has been forfeited by the food chain.

The announcement emphasized that this incident is a wake-up call for other stores in the Zhangliang Spicy Hotpot chain.

In addition, the announcement expressed the willingness to welcome and encourage consumer's supervision and feedback. Any individual who discovers food quality issues in any Zhang Liang Spicy Hotpot franchise store is encouraged to report the matter directly to the headquarters.

The announcement said that the brand sincerely apologizes to the customers for any inconvenience and assured them that it will continue to work diligently to prevent similar incidents from happening again.

As for the two announcements, the Douyin blogger, who unveiled the fake mutton rolls, said in his latest video on Monday that he will keep an eye on the food chain, and may send more ingredients to testing.

Experts defend safety of GMO products

A host of experts and officials have recently defended the safety of genetically modified food, as China seeks to bolster public acceptance of GMO products and invest more in technology-driven crop breeding.

An article published by the Ministry of Agricultural and Rural Affairs in April said that food and animal feed produced with genetically modified raw materials are as safe as ordinary products and do not cause infertility in humans or animals.

The article, released by the ministry's science education department, said before being made commercially available in China the products undergo lengthy safety vetting in accordance with internationally recognized standards.

Safety tests and assessments by respected scientific research institutions in recent years have shown that GMO products approved for market have no food safety issues. However, some opponents of such products have cited research papers questioning their safety, which the ministry said has "serious flaws".

A study by a professor at the University of Lyon in France, claimed that GMO feed caused tumors in mice. Another research paper produced at Italy's University of Naples concluded that farm animals had been harmed after feeding on GMO crops.

The ministry said these studies have been questioned by the scientific community for having flawed experiment designs or manipulated data. "These papers have been retracted, and the researchers involved have even faced investigations," it said.

A 2015 research paper by a Ukrainian agricultural research institution published in the scientific journal Reports of Morphology recently gained traction on Chinese social media. It said that feeding pigs genetically modified soybeans was found to lead to decreased fertility.

However, the ministry's article said that evaluation by China's National Agricultural GMO Safety Commission showed that the Ukrainian research paper's experiment design was flawed.

"Genetically modified feed has been used worldwide for over 20 years, and its safety has been extensively verified through practical applications. Claims that genetically modified products affect human or animal fertility have no scientific basis or medical evidence from authoritative sources and are purely falsehoods and misguidance," it said.

Farmer's Daily on Tuesday published a front-page commentary stressing that GMO products approved for market are all safe.

It said mandatory labeling of commercial genetically modified products helps consumers make informed choices and does not mean food safety is compromised.

"In the past, there were often 'non-GMO' labels for products such as sunflower seed oil and peanut oil, which misled the public and made consumers mistakenly believe that there were many genetically modified products in the market," it said.

It is ironic that there are no GMO sunflower seeds or peanuts in China or elsewhere, it added.

In an interview with People.cn, the website of People's Daily newspaper, Zhuo Qin, a nutritionist at the Chinese Center for Disease Control and Prevention, said genetically modified crops have been planted across the world on commercial scales since 1996. Growing areas cover 2.66 billion hectares, and genetically modified food is being consumed by billions of people in over 70 countries and regions.

"There has not been a single scientifically confirmed safety incident," Zhuo said.

The efforts to repair the reputation of GMO products come as the Russia-Ukraine conflict and extreme weather conditions threaten global food production and supplies.

Huang Yubi, a professor at the Sichuan Agricultural University in Chengdu, Sichuan province, and a crop breeding expert, said genetic modification technology is a viable solution to ensuring food security and stability.

He told financial news outlet cls.cn that genetic modification can give food products traits such as resistance to insects and diseases, and eradicate the need for herbicides. This reduces costs and ensures yields, but does not technically bolster yields.

Future research efforts could focus on genes that provide drought resistance and heat tolerance. "In the context of global warming, genetic modification is one of the effective approaches," he said.

China has one of the world's strictest approval processes for genetically modified food production.

As of now, only four crops — cotton, rice, corn and papaya — have acquired safety clearance from the National Agricultural GMO Safety Commission.

Among the crops, only cotton and papaya have obtained further approval to be planted for commercial purposes.

International News

FDA Issues Proposed Rule on Canned Tuna Standards

The U.S. Food and Drug Administration today issued a proposed rule to revise the standard of identity and standard of fill of container for canned tuna. If finalized, the proposed rule would, among other things:

- Revise the weighing methods used to determine the standard fill of container;
- Allow the use of safe and suitable flavorings and spices as optional ingredients; and
- Clarify that the use of a packing medium is optional

The proposed rule responds, in part, to a citizen petition submitted by Bumble Bee Foods, LLC, StarKist Co., and Tri Union Seafoods, LLC (dba Chicken of the Sea International).

Standards of identity and fill of container were established for canned tuna in 1957. Although the standards have been amended several times, certain requirements appear to be outdated.

Standards of identity set requirements related to the content and production of certain food products. The FDA aims to modernize food standards to maintain the basic nature and nutritional integrity of products while allowing industry flexibility for innovation to produce more healthful foods.

The FDA began establishing standards of identity around 1938 to promote honesty and fair dealing in the interest of consumers, and since this time, has established more than 250 standards for a wide variety of food products.

FDA Seeks Input on Citizen Petition Regarding Pasteurized Orange Juice

The U.S. Food and Drug Administration (FDA) is issuing a request for information on a citizen petition asking the FDA to amend the standard of identity for pasteurized orange juice by lowering the minimum soluble solids content, known as the Brix level.

The citizen petition, filed by the Florida Citrus Processors Association and Florida Citrus Mutual on July 22, 2022, asks the FDA to reduce the Brix level, or minimum soluble solids requirement, from 10.5 to 10 percent, citing that the average Brix level of Florida's orange crop has steadily dropped over the past couple of decades due to a bacterial disease called "citrus greening" and severe weather. Lowering the minimum level of soluble solids might reduce the sweetness of the juice and the levels of certain nutrients.

The request for information seeks comment on several areas, including consumer acceptance and nutritional value of pasteurized orange juice with a lower minimum soluble solids content. The FDA is requesting the information to determine whether the standard of identity for pasteurized orange juice should

be amended.

Comments should be submitted by October 16, 2023. You may submit electronic comments to Regulations.gov. Written comments should be sent to Dockets Management Staff (HFA-305), Food and Drug Administration, 5630 Fishers Lane, Room 1061, Rockville, MD 20852.

FDA says hydrogenated oils no longer 'Generally Recognized as Safe'

The U.S. Food and Drug Administration has issued a direct final rule to complete administrative actions that reflect the agency's June 2015 final determination that the use of partially hydrogenated oils (PHOs) in foods is no longer Generally Recognized as Safe (GRAS).

The FDA's actions regarding PHOs address artificial sources of trans fat. Still, trans fat will not be completely removed from the food supply because it occurs naturally in meat and dairy products and is present at very low levels in other edible oils.

Hydrogenated oil comes in two forms: partially or fully hydrogenated. One use of hydrogenated oil is to preserve the shelf life of food. Partially hydrogenated oil contains trans fat that can raise cholesterol and result in health complications.

The direct final rule:

- Revises regulations to no longer include PHOs as an optional ingredient in the identity standards for peanut butter and canned tuna.
- Revises FDA GRAS affirmation regulations to no longer include partially hydrogenated forms of menhaden and rapeseed oils.
- Revokes the regulation for partially hydrogenated fish oil as an indirect food substance
- Revokes pre-1958 authorization for using PHOs in margarine, shortening, bread, rolls, and buns. This authorization occurred before the enactment of the Food Additives Amendment of 1958, so these uses of PHOs could not be regulated as food additives.

In the 2015 final determination, the FDA indicated that there were outdated references to PHOs in regulations that the FDA would address separately. With respect to removing PHOs from the food supply, the FDA established Jan. 1, 2021, as the final compliance date to allow manufacturers time to reformulate foods and ensure an orderly transition in the marketplace.

The FDA is issuing these amendments directly as a final rule because it anticipates no significant adverse comments. After all, FDA declared PHOs no longer GRAS for any human food in 2015. However, the agency is issuing a companion proposed rule in the same issue of the *Federal Register* in case the direct final rule is withdrawn because significant adverse comments are received, and the agency needs to move forward with a proposed rule to put these changes in place.

The FDA is accepting comments on both the direct final and proposed rules. Comments must be submitted by 75 days after publication in the *Federal Register*.

Submit electronic comments at https://www.regulations.gov/.

Submit written comments to:

Dockets Management Staff (HFA-305)
Food and Drug Administration
5630 Fishers Lane, Room 1061
Rockville, MD 20852

The direct final rule would be effective 135 days after the date of publication in the *Federal Register*.

FDA Completes Final Administrative Actions on Partially Hydrogenated Oils in Foods

The U.S. Food and Drug Administration is issuing a direct final rule to complete administrative actions that reflect the agency's June 2015 final determination that the use of partially hydrogenated oils (PHOs) in foods is no longer Generally Recognized as Safe (GRAS). In the 2015 final determination, the FDA indicated that there were outdated references to PHOs in regulations that the FDA would address separately. With respect to removing PHOs from the food supply, the FDA established January 1, 2021, as the final compliance date to allow manufacturers time to reformulate foods and ensure an orderly transition in the marketplace.

The FDA's actions regarding PHOs address artificial sources of trans fat, but trans fat will not be completely removed from the food supply because it occurs naturally in meat and dairy products and is present at very low levels in other edible oils.

The direct final rule:

- Revises regulations to no longer include PHOs as an optional ingredient in the standards of identity for peanut butter and canned tuna
- Revises FDA GRAS affirmation regulations to no longer include partially hydrogenated forms of menhaden and rapeseed oils
- Revokes the regulation for partially hydrogenated fish oil as an indirect food substance
- Revokes pre-1958 authorization for using PHOs in margarine, shortening, and bread, rolls and buns. This authorization occurred before the enactment of the Food Additives Amendment of 1958 so these uses of PHOs could not be regulated as food additives.

The FDA is issuing these amendments directly as a final rule because it anticipates no significant adverse comments because FDA declared PHOs no longer GRAS for any human food in 2015. However, the agency is issuing a companion proposed rule in the same issue of the Federal Register in case the direct final rule is withdrawn because significant adverse comments are received, and the agency needs to move forward with a proposed rule to put these changes in place.

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The FDA Announces Alignment Findings from Voluntary Pilot Program to Evaluate Third-Party Food Safety Standards

Today, the U.S. Food and Drug Administration (FDA) is announcing the findings from the voluntary pilot program to evaluate alignment of private third-party food safety audit standards with the food safety requirements in two regulations issued to implement the FDA Food Safety Modernization Act (FSMA) - the Preventive Controls for Human Food (PC Human Food) and the Produce Safety rules.

Buyers and others in the food supply-chain often use third-party audits to assess the quality and safety of a product. For example, buyers, such as importers and receiving facilities, might stipulate an audit as part of a purchase agreement. In addition, under FSMA, the PC Human Food rule, Preventive Controls for Animal Food (PC Animal Food) rule, and Foreign Supplier Verification Programs (FSVP) rule – allow for third-party audits to be used as supplier verification activities.

The FDA understands that a finding of third-party audit standards alignment with the FSMA regulations could help give importers and receiving facilities confidence that the standards used to audit their suppliers adequately address applicable FDA food safety requirements. This information, along with results of a firm's audits, also could help inform the FDA in determining risk prioritization and resource allocation.

As part of the pilot the FDA selected and assessed third-party food safety standards for alignment with the requirements in the PC Human Food or Produce Safety rules. Although the specific elements of the third-party food safety standards and the FSMA implementing regulations may not be identical, a finding of alignment indicates that the relevant technical components of the PC Human Food or Produce Safety rules have been addressed. The reviews focused on assessing third-party food safety standards and not the overall quality of the audit programs or qualifications of auditors. The FDA's review and the findings from this pilot do not constitute an endorsement of any one food safety audit standard, nor do they constitute an endorsement of audits conducted under such standards.

For more information about the findings and to learn more about how the pilot was conducted, visit: The FDA Concludes Voluntary Pilot Program to Evaluate Alignment of Third-Party Food Safety Standards with FSMA Rules.

Enterprise News

Ice cream recalled after illness sends two consumers to the hospital; testing confirms Listeria contamination

Real Kosher Ice Cream of Brooklyn, NY, is recalling soft serve On The Go ice cream and sorbet cups, because of potential Listeria monocytogenes contamination.

The recall is the result of an individual becoming ill and reporting to have eaten this product. Pennsylvania Department of Agriculture tested samples of product and one sample tested positive for Listeria monocytogenes.

As of the posting of this recall, two cases of illness have been reported in this outbreak in two states, New York and Pennsylvania. Both individuals were hospitalized but no deaths have been reported to date.

"Soft Serve on the Go Cups" were distributed in the states of California, Colorado, Connecticut, Washington D.C., Delaware, Florida, Illinois, Massacheassetts, Maryland, Michigan, Minnesota, North Carolina, New Hampshire, New Jersey, New York, Ohio, Oregon, Pennsylvania, Virginia and West Virginia.

The recalled product reached consumers through canteens, grocery and convenience stores and more.

The recalled product is packaged in 8-ounce, clear plastic cups. The product looks like a soft serve cup served in an ice cream store, with a clear plastic cover with a seal and spoon attached to it.

Recalled products:

Soft Serve on the go Vanilla Chocolate, 8 fl oz	UPC 0-91404-15129-0
Soft Serve on the go Razzle, 8 fl oz	UPC 0-91404-15133-7
Soft Serve on the go Caramel, 8 fl oz	UPC 0-91404-15131-3
Soft Serve on the go Parve Vanilla Chocolate, 8 fl oz	UPC 0-91404-15113-9
Soft Serve on the go Sorbet Strawberry Mango, 8 fl oz	UPC0-91404-15128-3
Soft Serve Lite Peanut Butter, 8 fl oz	UPC0-91404-15285-3

The UPC is the only identifiable code on the package. It does not have any LOT number or best by date. All product produced up to Aug. 4 is being recalled.

The company has ceased the production and distribution of the product as FDA and the company continue their investigation as to what caused the problem.

Consumers should discontinue consumption of the product immediately. Please dispose of this product or return it for full credit.

Zespri brand kiwi recalled after tests show Listeria monocytogenes

David Oppenheimer and Company I LLC is recalling all one-pound clamshells of

Zespri brand organic green kiwifruit because government testing found Listeria monocytogenes in a sample.

The recalled organic green kiwifruit is grown in New Zealand, exported to North America and repacked locally for sale in one-pound clear plastic clamshells bearing the Zespri brand and UPC code 8 18849 02009 3, containing fruit stickered with the GTIN bar code 9400 9552.

The organic green kiwifruit subject to the recall was shipped between June 14, 2023 and July 7, 2023, and sold in clamshells at retail locations in FL, GA, IL, IN, KY, MI, NC, NY, OH, PA, TN, TX, VA and WI.

The recall was the result of a routine sampling by the Kentucky Department for Public Health on July 7, 2023. Since being notified on Aug. 3, David Oppenheimer and Company I LLC has worked with Zespri to trace the product through the supply chain to two grower lots, and immediately ceased the distribution of organic green kiwifruit from the related grower lots as it continues its investigation in cooperation with the U.S. Food and Drug Administration.

No illnesses have been reported to date.

Consumers who still have any of these products are urged not to consume the product and to discard it immediately. Consumers with questions may contact David Oppenheimer and Company I, LLC at 866-698-2580 or send an email to contact@oppy.com.

Berry Burst Slab Cakes recalled over norovirus contamination

Wow Factor Desserts, of Sherwood Park, Canada, is recalling WOW! Factor Desserts Berry Burst Slab Cake because of possible norovirus contamination.

WOW! Factor Desserts Berry Burst Slab Cake was also recalled in Canada by Hafner Canada Inc. in June because of potential norovirus contamination of raspberries used in the products.

According to the details posted online by the U.S. Food and Drug Administration, the recall was initiated on June 6 and is ongoing.

The recalled product was distributed in Colorado, Pennsylvania, Ohio and Michigan.

Recalled products:

WOW! Factor Desserts Berry Burst Slab Cake

- Weight 2×8.15lbs
- UPC:10778463085373
- Packaged in paper cartons.
- Product Quantity: 333 Cases
- Code Information: 3101, 3114, 3121 and 3124

Anyone who purchased the recalled product should immediately dispose of it and not consume it.

Enoki mushrooms recall triggered by CFIA test results

Itrading International is recalling SSS brand Enoki mushrooms from the marketplace because of possible Listeria monocytogenes contamination.

This recall was triggered by the Canadian Food Inspection Agency test results.

Recalled product:

Brand	Product	Size	UPC	Codes
SSS	Mushroom (enoki)	200 g	6 953150 100677	All units sold up to and including July 28, 2023

As of the posting of this recall, there have been no reported illnesses associated with the consumption of this product.

Consumers should check to see if you have recalled products. They should not consume, serve, use, sell or distribute recalled products. Recalled products should be thrown out or returned to the location where they were purchased.

MARKET NEWS - REPLY

If you have any views or comments on the articles in the marketing news please feel free to contact us on the following email address: sales.china@mxns.cn